column, so that, without moving from your place, you can get every ingredient you may require; the diameters of the column are one foot; and the cases for ingredients project over three inches and a half. As columns are not always wanted to support the ceiling of a kitchen, the cases might easily be introduced on the table supported by a stand, turning in the same way as, and similar in shape to, a lamp.

In the middle of the table is a cast-iron steam closet, four feet one inch long, two feet eleven inches wide, and two feet nine inches high, with two sliding doors on each side, and a shelf inside for keeping delicate entrées perfectly good for several hours, by means of two different degrees of heat. Above, five inches distant from the top, is a grated iron shelf, all round upon which are placed middle-sized and small stewpans, supported at each corner by little balusters; as it projects beyond the closet, it forms a cornice and gives it an elegant appearance. The whole contrivance of this table is much more convenient than might be imagined, by the number of useful objects a common table is deprived of. I consider too large a table to be as bad as too large a kitchen, in which much time is lost in the cleaning, and more in running about for articles required for use.

On the right-hand side of the table is a roasting fire-place, principally used for game and poultry, on a plan entirely new, the size is seven feet wide and five feet six inches high, the bars are perpendicular and vertical, opening at one end, and supported upon castors, which allows the cleaning of it with much more ease, and affords access for the repairing of the boiler without pulling down any of the works around it; at the back of the stove in front of the boiler are thick Welsh lumps, by which hot water can be obtained twenty-four hours after the fire is put out.

On the left, in the thickness of the wall, is a small cistern to supply the boiler with water as it is drawn out hot on the right-hand side.

A screen closet is placed before this fire, drawn on castors, seven feet long, six feet high, and two feet wide, having two grated shelves for dishes, and open to the fire, with sliding doors and flaps.

Turning your back to the fire-place, on the right is a recess, ten feet high, ten wide, and two and a half deep, forming an elliptic arch, in which is fixed a dresser used for silver dishes, &c., previous to a large dinner: underneath are four drawers for small kitchen utensils, and above the dresser three shelves for tinned iron saucepans; in the front of the shelves are suspended covers of various sizes, and large preserve-pans.

On the right, in another recess, six feet four inches high, four feet three inches wide, and two feet and a half deep, there is also a dresser, above it large dish covers.

In the recess of the same size on the left is fixed a low cast-iron charcoal stove for boiling large fish; when not in use for that purpose it is covered with a thick board elevated one foot above, being supported upon four strong feet in wood, thus forming a dresser upon which to deposit any article previous to its being dressed at the broiling or fish stoves; on each side are tin drainers for kitchen spoons, &c., higher up are two rows of hooks for large dish covers. Facing the fire-place is a large cast-iron stove, heated with coals, twelve feet five inches long, and two feet ten inches wide, divided into five parts, two of them are used for broiling steaks, cotelettes, &c., and the others to broil and fry fish. On a compass brass rod, and moveable, is fixed a fire-screen obliquely at the end, to prevent the heat injuring the eyes, and at the same time acting as a reflector in the interior of saucepans on the stove if required. At the extremity of the stove is a bain marie, two feet eight inches square, and seven inches deep, principally for keeping fish-sauces hot.

Next is a cast-iron steam closet, four feet seven inches wide, two feet two inches deep, divided into three parts, the two shelves are of iron, two inches and a half thick, therein are deposited all the fish dressed and waiting to be taken up.

Near it is another closet, five feet and a half long and two wide, warmed also by steam, with sliding doors for china dishes and covers; the top, which is on a level with the delivery window, is of cast iron and heated by the same means, therefore every dish from the time they are dressed up to the time they reach their destination, keeps moving from one place to another in or upon places kept hot for that purpose.

In the corner next to delivery window is the desk for the clerk of the kitchen, the size is four feet long and three feet wide, with a seat; all the orders are sent from the dining-room by a wooden pipe of communication, and after each dinner is served the bill is sent up in the same way. Every dish is called for by the clerk at the hour ordered. On his left are three voice conductors with bells communicating to all parts of the club where culinary services are required. Turning to the left in the large and principal French stove, fifteen feet three inches long by three feet nine inches wide, beginning with a bain marie two feet and a half square, warmed by steam, with two taps for hot and cold water. The bain marie is for soups and sauces especially prepared for the coffee-room. By the side is a column supporting the ceiling, round it at a proper height are three rows of hooks for fryingpan covers, spoons, forks, skimming ladles, &c. Along the stove at back is the coping wall separating the two kitchens, on which are fixed two grated iron shelves, upon which are placed a number of stewpans and moulds of all sizes. Further on are the stoves where entrées, soups, &c., are prepared, being a grate for a charcoal fire in the centre, with one of my new gas stoves upon each side, which afford the greatest comfort ever introduced in any culinary arrangement; each stove is divided into five compartments each having a separate pipe and brass cock, with a separate main pipe to each stove, which supplies sufficient gas to burn the whole five compartments at once, or only one by not turning the gas into any of the other compartments, or if all burning at once the fire may be regulated to any height you may think proper by means of the brass cocks, turning the gas either full or only partially on. It possesses also the following advantages: you obtain the same heat as from charcoal the moment it is lit, it is a fire that never requires making up, is free from carbonic acid which is so pernicious, especially in small kitchens, and creates neither dust or smell (except the gas should neglectfully be not properly turned off), and by my last improvement it is also now quite free from smoke. With the aid of my new octagonal trivet I can place nine stewpans over without the fear of upsetting either, some only simmering and others boiling at the same time. The gas stoves also tend to greater economy, as they are not lit till the moment wanted, then only the quantity required, and may be put out the moment they are done with.*

Further on at the end of the stove and parallel with the bain marie there is another, two feet six inches square, with two taps for hot and cold water, used for keeping sauces hot for a private dinner in the house dinner-room. There are in all three different bain maries, one for fish sauce, one for the coffee-room, and one for the private dinner. Next is a slate sink two feet and a half long, one foot two inches wide, and eleven inches deep, with two taps for hot and cold water used for washing various kitchen utensils used at the charcoal stoves. Above the sink, hot plate, and bain mairie, is an iron rack (*b*), nine feet long, with hooks to hang large sauté-pans. Near it is a hot plate two feet six inches square heated by steam, upon which are placed dishes prepared for dinners, and from thence removed to the house-dinner-lift, which is drawn up either by steam or hand machine.

"I now beg leave to remark to my readers that if I have been a little tedious or profuse in giving the exact measurement of the different parts and every object of this kitchen by feet and inches, it was with the view to be useful to those who have honoured me with their subscription, and the public; I dare hope that my humble efforts will have the effect of producing hereafter a reform in the art of building and fitting up a kitchen which, without being of an immoderate size, contains all that can be wished for as regards saving of time, comfort, regularity, cleanliness, and economy. I am happy to have this opportunity of acknowledging that without the great liberality of the honourable members of the Reform Club, and the kindness of that celebrated architect Mr. Barry, I could never have succeeded in accomplishing the improvements so essential in a well-regulated establishment; I shall, therefore, remain always gratified for the encouragement they never ceased to give me in confiding to my direction this new system of building and fitting up a kitchen which is now in active operation, not only for the economy of the Reform Club, but to serve as a guide to the amateurs of a good kitchen as well as of good living."

We have already devoted so much space to this important subject, that we are compelled to defer the conclusion of our notice, in which we shall be able to give plans of kitchens, adapted to ordinary wants, as well as some further details. Meanwhile our readers, whether they have to order a dinner, or to arrange their cooking apparatus, cannot do better than avail themselves of Mr. Soyer's book.

* The maker of these gas stoves is Mr. Ribett, who constructs them to perfection at a trifling expense according to their merit.

Reference to the Plan of the Kitchen Department of the Reform Club.

A. La Boucherie, in which all Joints are trimmed for cooking.
B. The Meat and Game Larder.
  1. Table for provisions which are ready for dressing.
  2. Slate dresser, with ice drawers and pickling tube underneath.
  3. Slate well for soaking hams.
  4. Slate dresser, similar to the preceding, but larger.
  5. Vegetable boxes.
  6. Slab for opening oysters.
  *** The frame for hanging meat, game, &c., is suspended from the ceiling.
C. The Cold Meat and Sauce Larder.
  1. The safe.
  2. Slate slab to deposit cold stocks, sauces, &c., and shelves.
D. The Pastry and Confectionery.
  1. Marble slab.
  2. Mortar.
  3.3. Dressers for dishing up the second course, and depositing pastry and confectionery, under which are hot and cold drawers, lined with tin, and having a steam-pipe passing behind, which slightly warms them; these drawers are for keeping either moist or dry whatever may require to be so kept. Above each dresser are closets.
E. Office du Chef de Cuisine.
F. Passage.
  1. Fish slab.
  2. Large shelf to deposit sauces, &c., for cooling.
  3. Hour shelf.
G. Open Yard.
H. Lift to hoist coals to the Dormitory department.
I. Passage.
J. Kitchen Maids' Dining Room.
K. Roasting Kitchen.
  1. Low French charcoal stove.
  2. Stove.
  3. Oven for gratins, soufflés, &c.
  4. Steam closet.
  5. Fire-place.
  6. Screen, with hot closets.
  7. Large pastry oven.
  8. French charcoal stove for vegetables.
  9. Hot delivery window for joints and vegetables.
  10. Mortar.
  11. Rack for the spits.
  12. Dresser.
  13. Iron rails for moulds and coppers.
L. The Vegetable Kitchen.
  1. Table to dish up vegetables.
  2. Dresser, with steam-pans for cooking vegetables.
  3. Sink for washing vegetables.
  4. Draining dresser.
  5. Dresser to deposit clean crockery.
  6. Two sinks for washing plates and dishes, provided with bell-traps to prevent smell. Above is the plate-rack.
  7. Delivery window for crockery.
M. The Scouring Scullery.
  1. Two sinks for washing coppers.
  2. Scouring table.
  3. Dresser and draining board.
  4. Steam-boiler.
  5. Large coal-box.
N. The Butler's Pantry.
O. The Butler's Room.
P. Fire-proof Plate Closet.
Q. Passage.
R. Lift, to convey Dinners to the Coffee Room.
S. Staircase.
T. The principal Kitchen.
  1. Table.
  2. Hot closet.
  3. Fire-place.
  4. Screen and closets, as in the roasting kitchen.
  5. Sideboard for silver dishes.
  6. Dresser, and shelves for covers, moulds, &c.
  7. Low French charcoal stove for large fish.
  8. Broiling stoves.
  9. A bain marie.
  10. Hot closet, to deposit fish, chops, &c., if required to wait.
  11. Delivery window for entrées.
  12. Kitchen Clerk's desk.
  13. A bain marie for soups and sauces, to supply coffee-room.
  14. Large French charcoal, and gas stove, for made dishes.
  15. A bain marie for soups and sauces, for house dinners.
  16. Sink.
  17. Hot plate for dishes to be sent up to private dining room.
  18. Lift for sending up dinners.

THE LORD MAYOR'S DINNER TO SCIENTIFIC MEN.—On the 10th inst., the Lord Mayor gave a splendid entertainment to the Presidents of the Royal and other distinguished Scientific and Literary Institutions, at the Mansion-house. We are compelled to postpone some remarks on the occurrence till next week.

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